

# Mariarenata Sessa

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/53564/publications.pdf>

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1002  
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#	ARTICLE	IF	CITATIONS
1	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. Food Chemistry, 2014, 147, 42-50.	4.2	245
2	Evaluation of the Stability and Antioxidant Activity of Nanoencapsulated Resveratrol during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2011, 59, 12352-12360.	2.4	171
3	Effect of Emulsifier Type and Disruption Chamber Geometry on the Fabrication of Food Nanoemulsions by High Pressure Homogenization. Industrial & Engineering Chemistry Research, 2012, 51, 7606-7618.	1.8	101
4	Nanoencapsulation systems to improve solubility and antioxidant efficiency of a grape marc extract into hazelnut paste. Journal of Food Engineering, 2013, 114, 207-214.	2.7	85
5	Assessment of emulsifying ability of almond gum in comparison with gum arabic using response surface methodology. Food Hydrocolloids, 2014, 37, 49-59.	5.6	72
6	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. Food and Bioprocess Technology, 2013, 6, 2609-2620.	2.6	46
7	Rheological and interfacial properties at the equilibrium of almond gum tree exudate ( <i>Prunus dulcis</i> ) in comparison with gum arabic. Food Science and Technology International, 2016, 22, 277-287.	1.1	3